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(54) Title: METHOD OF MANUFACTURING RAW MATERIAL BEANS DRINKS AND SOLID FERMENTED FOOD

(57) **Abstract:** A method for manufacturing a drink made from beans as a raw material and a solid fermented food. It is characterized in that it comprises the steps of: preparing a stabilized suspension by homogenization-treating an aqueous slurry of whole grain-mash of beans once or a plurality of times using a homogenizer; denaturing protein by adding a coagulant and/or a pH adjustor to the stabilized suspension; and performing the dispersing treatment for making the relevant protein denaturation raw material dispersed by a physical dispersing means. In a solid fermented food, it comprises a step of fermenting for fermenting/solidifying by adding a lactic bacterium starter following the step of performing a homogenization treatment, and manufactures it via the step of maturing it if it is necessary.



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